

Etsu

Japanese Restaurant

Hello and welcome to Etsu Japanese Restaurant.

Our aim is to bring you authentic Japanese cuisine with the help of our two highly trained Japanese chefs who between them have over 40 years experience.

Our menu only scratches the surface of Japanese cuisine but will help give you a good insight to what it has to offer.

If there is something in particular you would like that you do not see on the menu please feel free to ask one of our members of staff to see if we are able to accommodate you.

This applies in particular if you have any allergies or if you would like to know other options including vegetarian or vegan.

We hope you will enjoy your experience with us and would appreciate any feedback you can give us to help improve what we believe is a growing restaurant.

APPETISERS

OHI TASHI	rolled spinach topped with roasted sesame seeds, bonito flakes & ponzu sauce.	3.45
HORENSO	veg spinach with special sesame sauce, topped with roasted sesame seeds.	3.45
AGE TOFU	veg deep-fried tofu served in a soy-based sauce with ginger.	3.95
YASAI GYOZA	(5) pan fried and steamed vegetable dumplings stuffed with cabbage, onions, garlic & carrots and served with dipping sauce.	4.45
NIKU GYOZA	(5) delicious pork & vegetable dumplings, pan fried and steamed served with dipping sauce.	4.95
YAKI TORI	(3) barbecued skewers of chicken in teriyaki style sauce.	4.95
KARA-AGE	(5) crispy chicken pieces marinated in soy, ginger and garlic and deep fried.	4.95
MIXED TEMPURA	(7) deep-fried king prawn & vegetables in light crisp batter with dipping sauce.	4.95
YASAI TEMPURA	(7) veg deep-fried vegetables in a light crisp batter with dipping sauce.	4.45
TONKATSU	pork fillet in breadcrumbs, deep fried & served with tonkatsu sauce	4.45
MAGURO KATSU	fresh tuna loin in breadcrumbs, deep fried served with tonkatsu sauce	4.95
KOROKKE	Japanese style croquette, chicken and mash potato breadcrumbed and fried	4.95
NANBANZUKE	sea bass marinated in a sweet sauce made with soy & rice vinegar.	4.45
SOFT SHELL CRAB	soft shell crab deep fried served with salad and a mild chilli & sweet sauce	7.95

SOUP, SALADS & PICKLES

MISO	fresh made soup made from fermented soybean paste, with wakame, tofu & spring onion.	1.95
SUIMONO	freshly made clear soup with king prawn, wakame & vegetables.	2.45
MIXED SALAD	veg freshly prepared mixed salad served with a delicious dressing.	2.45
RI CE	veg Japanese sticky plain boiled rice.	1.45
PICKLES	veg an assortment of Japanese pickles.	1.95
EDAMAME	veg soybeans in their pods lightly salted. Just pop the beans out of their pods.	2.25

SET MEAL Bento Box Lunch Time Menu

All bento boxes come complete with rice, salad and stir fry please choose one of the following in addition;

BUTA	pork loin braised in ginger & soy sauce.	8.95
TONKATSU	pork deep-fried in breadcrumbs & served with tonkatsu sauce.	8.95
KARA-AGE	crispy chicken pieces marinated in soy, ginger and garlic and deep fried.	8.95
TEMPURA MIX	deep-fried king prawns & vegetables in light crisp batter with dipping sauce	8.95
TEMPURA YASAI	veg deep-fried vegetables in light crisp batter with dipping sauce.	7.95
SUZUKI	fillet of sea bass served with grated radish, soy, lemon & salad.	8.95
SASHIMI	A choice of delicious raw tuna, salmon and Sea Bass sliced & served with Japanese horseradish, soy sauce, and finely grated giant radish.	9.95
TOFU	veg deep-fried tofu served with special teriyaki sauce.	6.95
SAKE	Scottish salmon fillet with choice of sauce below.	8.95
MAGURO	tuna loin with choice of sauce below.	9.95
TORI	chicken with choice of sauce below.	8.95
GYU	sirloin steak cooked to your liking with choice of sauce below.	9.95
Please choose one sauce:		
TERIYAKI	A fine balance between sweet & savoury.	
PONZU	a healthy sauce made with soy sauce and rice vinegar perfect for fish dishes	
YAKI NIKU	made with garlic and ginger perfect for sirloin steak	

DONBURI

KATSU-DON	tonkatsu (deep fried breaded pork loin), egg and onions on top of a large bowl of rice.	12.95
UNAGI -DON	grilled eel served on top of a large bowl of rice dressed with shredded toasted nori and a sweet eel sauce.	13.95

JAPANESE CURRY – Lunch time

KATSU	deep fried breaded pork loin	9.95
CHICKEN		8.95
VEGETABLE		7.95

SOUP NOODLES

Two types: udon (thick wheat noodles), ramen (thin egg noodles)

UDON with one of the following

YASAI TEMPURA	mixed vegetable deep fried in a light batter	9.95
MIXED TEMPURA	mixed vegetable & prawn deep fried in a light batter	10.95

SOY RAMEN egg noodles, spinach, bamboo and bean sprout in a delicious soy broth. 9.95

You can also choose to have Char Sui added for an additional 1.95

MAIN COURSES evening menu

YAKIMONO all served with rice, salad and Japanese dressing

BUTA pork loin pan fried in a ginger & soy sauce served with babycorn and spring onion. 12.95

SUZUKI pan fried fillet of sea bass with choice of sauce below. 13.95

RED SNAPPER pan fried fillet of red snapper with choice of sauce below. 14.95

CHEF CHOICE FISH please ask for more details 13.95

SAKE Scottish salmon fillet with choice of sauce below. 14.95

MAGURO fresh tuna loin with choice of sauce below. 14.95

TORI tender chicken pieces with choice of sauce below. 12.95

GYU English sirloin steak cooked to your liking with choice of sauce below. 14.95

Please choose one sauce:

TERIYAKI A fine balance between sweet & savoury.

PONZU a healthy sauce made with soy and rice vinegar perfect for fish dishes

YAKI NIKU made with garlic and ginger perfect for sirloin steak

AGEMONO deep fried dishes, all served with rice, salad and Japanese dressing

TORI KATSU tender chicken deep-fried in breadcrumbs & served with tonkatsu sauce. 12.95

TONKATSU pork fillet deep-fried in breadcrumbs & served with tonkatsu sauce. 12.95

TOFU **veg** deep-fried tofu topped with stir fry and zingy sauce. 12.95

YASAI TEMPURA **veg** deep fried mixed vegetable in a light batter 11.95

MIXED TEMPURA deep fried prawn & vegetables in a light batter 12.95

DONBURI

KATSU-DON tonkatsu (deep fried breaded pork loin), egg and onions on top of a large bowl of rice. 12.95

UNAGI -DON grilled eel served on top of a large bowl of rice dressed with shredded toasted nori and a sweet eel sauce. 13.95

JAPANESE CURRY served with rice and Japanese pickle

KATSU deep fried breaded pork loin 12.95

CHICKEN 11.95

VEGETABLE 9.95

SOUP NOODLES

Two types: udon (thick wheat noodles), ramen (thin egg noodles)

UDON with one of the following

YASAI TEMPURA mixed vegetable deep fried in a light batter 9.95

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DRINKS

BEERS

ASAHI SUPER DRY 500ml draft 5% ABV	3.45
ASAHI SUPER DRY 250ml draft 5% ABV	1.80
SAPPORO 330ml bottle 4.7% ABV	3.30
KIRIN 330ml bottle 5% ABV	3.30
CORONA 330ml bottle	3.30
STELLA 330ml bottle	3.10
COBRA <i>non alcoholic</i>	2.95
GUINNESS 440ml can	2.75
JOHN SMITHS BITTER 440ml can	2.75
MAGNERS 568ml	3.65

SPIRITS

VODKA 25ml 37% Smirnoff	2.60
GIN 25ml 37% Gordons	2.60
WHISKY 25ml 35% Jamesons, Bells, Famous Grouse, Jack Daniels, Southern Comfort	2.60
BRANDY 25ml 40% Courvoiser	2.60
TIA MARIA 25ml	2.60
BAILEYS 50ml	2.60
ARCHERS 25ml	2.60
MALIBU 25ml	2.60
AMARETTO 25ml	2.60
DRAMBUIE 25ml	2.60
MIXERS Tonic, Coke, Orange juice, etc.	0.75

CHAMPAGNES

VEUVE CLICQUOT	44.95
LAURENT PERRIER ROSE	64.95

PLEASE ASK A MEMBER OF STAFF ABOUT OUR WINE, SAKE and PLUM WINE SELECTION

SOFT DRINKS

PEPSI /DIET PEPSI /7UP/TANGO	1.80
ORANGE JUICE / APPLE JUICE	1.80
J20 APPLE AND MANGO/ J20 ORANGE AND PASSION FRUIT	1.80
CALPIS Japanese soft drink – a sweet refreshing milk concentrate drink	1.80
LIME/SODA or BLACKCURRANT/SODA	1.80
SPARKLING 330ml	1.50
FIJI STILL WATER 500ml	1.85

TEAS

JAPANESE GREEN TEA	1.50
ENGLISH TEA	1.35

COFFEE *freshly ground Italian coffee*

AMERICANO – long, mild and smooth black coffee	1.85
FLAT WHITE – A delicious straight forward white coffee	1.85
CAPPUCCINO – A beautiful espresso immersed in creamy frothed milk	1.95
CAFFE LATTE - The luscious Italian perspective on white coffee	2.20
ESPRESSO – Traditional short, Italian style strong coffee	1.45